



MULTI-DECK SELF-SERVICE FRESH MEAT MERCHANDISER

FPW-EXA225 FPW-EXA285

CAPACITY: 110.7 cu.ft., 73.8 cu.ft.

The FPW Fresh Meat Merchandisers utilize SANYO's dual air curtain system and a new energy-efficient evaporator, and provide stable temperature control, long shelf life, reduced energy consumption, and maintenance friendly design.



Dual air curtain



- High-efficiency evaporator coil
 - Convenient honeycomb clips
 - Easy access to raceway electrical connection points
 - Self trapping drain removable by hand for easy cleaning
 - Three-level adjustable wire base shelf



(Unit: Inch)

8 FT 15/8 96 3/8 15/8 12 FT 12 FT 13/4 144 5/8 (12 ft) 96 3/8 (8 ft) 15 3/4 1.Waste Dutlet 2.Electrical Field Connection 3.Refrigeration Dutlet

ENERGY EFFICIENT

SANYO's airflow guide separates the primary and secondary air curtains, preventing turbulence and maximizing the effectiveness of the dual air curtain. Our design provides high energy efficiency, stable temperature control and long shelf life.

MAINTENANCE-FRIENDLY

Several features make maintenance easier, including clips for quick detachment and re-installation of honeycombs, ample space for accessing the electric connection points in the raceway, and removable self-trapping drain.

RELIABLE

SANYO stands behind the reliability of its merchandisers with a limited time warranty.

VERSATILE

Merchandiser accommodates up to four shelves, and comes with options including shelf guards (multiple heights), mirrors, and a variety of colors to meet your needs.

Model No.	FPW-EXA225	FPW-EXA285
Type	Meat	
Refrigerant	R-404A / R-22	
Evaporator Temp.	22°F	
Ambient Temp.	75°F 55% Relative Humidity	
Cooling Capacity	3288W	2192W
(Conventional)	1402 BTU / h / ft.	
Power Spec.	single phase 120V	
Case Length	144 5⁄8"	96 ³ / ₈ "
Front Height	84 1/8"	
Display Area	102.1 sq.ft.	68.1 sq.ft.
Capacity	110.7 cu.ft.	73.8 cu.ft.
Open Dimension	61 ½"	
Weight	1014 lbs	676 lbs
Off-Cycle Defrost	30 minutes cycles, every 4 hours	

^{*}The appearances and/or specifications of the products referred in this publication are subject to partial changes without prior notice





Manufactured by: SANYO E & E Corporation



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